2009 SYRÉE

Syrré [sə-re] n. derived from Syrah and “cuvée” (blend)

The grapes for our Syrré are selected from two highly regarded vineyards; Syrah from Ryan Road and Petite Sirah from Creston Valley, both in southeastern Paso Robles. Located at an elevation of 1,500 feet, Ryan Road features calcareous soils, while Creston Valley Vineyard is a well exposed hillside with warm growing conditions, sandy soil and small amounts of limestone.

The lots were pumped over in small fermenters and kept on the skins for up to 15 days to extract the maximum amount of color and tannins. After being transferred to 100% French oak barrels, the two wines were blended the following spring and put back into barrels for an additional year.

TASTING NOTES
Color: Dark ruby
Aroma: Ripe dark fruit with notes of anise and mocha
Taste: Full-bodied with chewy, textured tannins and a rich, creamy finish

RECOMMENDATIONS
Serve at 62° – 65° F
Enjoy now through 2022
Store in dark dry place at 55° – 65° F
Decant two hours prior to serving
Pairing suggestions: Game such as elk or venison, and ribeye

TECHNICAL NOTES

<table>
<thead>
<tr>
<th>Harvest date</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Blend</th>
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</thead>
<tbody>
<tr>
<td>09.04.09 - 09.23.09</td>
<td>26.2</td>
<td>Ryan Road</td>
<td>Syrah 78%</td>
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<td></td>
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<td>Creston Valley</td>
<td>Petite Sirah 22%</td>
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Aging: 16 months in French oak barrels
Bottling date: 03.09.11
Release date: 10.18.13
Cases produced: 531
Alcohol: 15.2%
P H: 3.50
Total acidity: 7.1 g/L

Matthias Gubler, Winemaker
A bold bridge of style, not just a blend